

# ZYMAFLORE® F83

Yeast for Mediterranean red grape varieties

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.*

*In accordance with the regulation (EC) n° 606/2009.*

## SPECIFICATIONS AND OENOLOGICAL PROPERTIES

Strain isolated in Italy by the University of Florence (Tuscany) for vinification of Mediterranean-type red grape varieties, particularly **Sangiovese**, Premium to Super Premium. A high **glycerol** producer, **ZYMAFLORE® F83** has been selected for its ability to produce fruity, round, supple wines for **early release on the market**. Due to its short lag phase and easy implementation, **ZYMAFLORE® F83** guarantees efficient and complete fermentations.

### FERMENTATION CHARACTERISTICS:

- Alcohol tolerance: up to 16.5 % vol.
- Tolerance over a large temperature range : 20 - 30°C
- Low nitrogen requirements
- Very good fermentation kinetics
- Low production of volatile acidity, H<sub>2</sub>S and acetaldehyde

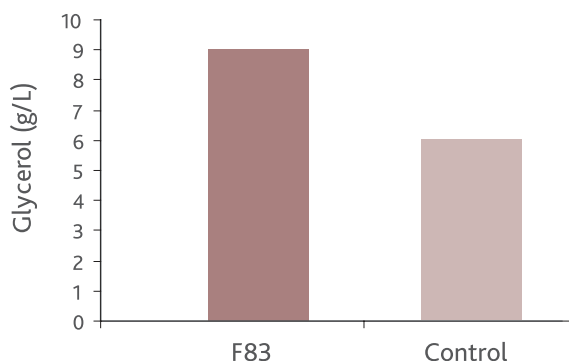
### AROMATIC AND ORGANOLEPTIC CHARACTERISTIC:

- High production of red fruit type aromas
- High glycerol production

## EXPERIMENTAL RESULTS

Sangiovese, Montepulciano.

Analyses carried out at running off.



## PHYSICAL CHARACTERISTICS

Dehydrated yeast (vacuum-packed)

Aspect .....granular

## STANDARD ANALYSIS

Humidity (%) .....	< 8 %	<i>Staphylococcus</i> UFC/g.....	None
Living cells SADY UFC/g .....	>2.10 <sup>10</sup>	<i>Salmonella</i> UFC/25 g .....	None
Lactic acid bacteria UFC/g .....	< 10 <sup>5</sup>	Moulds UFC/g .....	< 10 <sup>3</sup>
Acetic acid bacteria UFC/g .....	< 10 <sup>4</sup>	Lead .....	< 2 ppm
Wild yeast UFC/g .....	< 10 <sup>5</sup>	Arsenic .....	< 3 ppm
Coliforms UFC/g .....	< 10 <sup>2</sup>	Mercury .....	< 1 ppm
<i>E. Coli</i> UFC/g .....	None	Cadmium .....	< 1 ppm

## PROTOCOL FOR USE

### ŒNOLOGICAL CONDITIONS

- Inoculate with the yeast as soon as possible post rehydration.
- When the ratio of selected yeast to indigenous yeast is 100:1 there is a 98% chance the selected yeast will dominate; compared to a 60-90% chance with a ratio of 10:1.
- Temperature, yeast strain, rehydration and winery hygiene are also essential for successful implantation.

### IMPLEMENTATION

- Carefully follow the yeast rehydration protocol indicated on the packet.
- Avoid temperature differences exceeding 10°C between the must and the yeast during inoculation. Total yeast preparation time must not exceed 45 minutes.
- In the case of potentially high alcohol concentrations and in order to minimise volatile acidity formation, use **DYNASTART®/ SUPERSTART® ROUGE**.

### STORAGE

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 4 years.

### DOSAGE

- 15 - 30 g/hL (150 - 300 ppm).

In the case of prefermentative cold maceration (cold soaking), it is recommended to add yeast at 5 g/hL during tank filling, in order to dominate the indigenous flora, then to complete with 15 to 20 g/hL at the end of maceration, before increasing the must temperature.

### PACKAGING

500 g vacuum bag. 10 kg box.



CS 61 611 – 33072 BORDEAUX CEDEX – Tél.: +33 (0)5 56 86 53 04 – www.laffort.com

